



Donut nests

Bake delicious donuts for Easter and decorate them in a creative way. A donut hole is after all the perfect place to create a nest.

Boodschappenlijstje



FunCakes Mix for Donuts 500g

F10165
€4.95



FunCakes Dip 'n Drip White 375g

F54715
€5.65



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Disposable Decorating Bags pk/12

03-3111
€6.05



Patisse Cutter Donut and Bagel Ø9cm

P02035
€4.65

Ingredients

- FunCakes Baking Mix for Donuts 500g
- Renshaw Luxury Chocolate Icing 400g
- FunCakes Drip'n Drip White
- 215 ml water
- 65 ml vegetable oil
- Jelly beans

Supplies

- Patisse Donut & Bagel Cutter Ø9cm
- Wilton Recipe Right Non-stick Cooling Grid 40x25 cm
- Wilton rolling pin with rings 22,5 cm
- Wilton Nozzle #233 Grass
- Wilton Disposable Syringe Bags 30 cm, pk/12

Step 1: Bake the doughnuts

Process the ingredients at room temperature. Knead 500 grams of FunCakes mix for Delicious Donuts, 215 ml water and 65 ml vegetable oil with a mixer with dough hook for 5 minutes. Roll out the dough to a thickness of about 5 mm. Cut out doughnut shapes and let rest for 25 minutes. Place the donuts in a donut mold and bake for about 12 minutes until golden brown. Let the donuts cool.

Step 2: Glaze the donuts

Heat the FunCakes Dip 'n Drip White briefly in the microwave and glaze the donuts with it. Place the donuts on a wire rack and allow the glaze to harden for 10 minutes.

Step 3: Pipe and decorate the nest

Put the chocolate frosting in a piping bag with nozzle #233. Pipe the icing into the hole of the donut like a nest. Make several circles on top of each other. Place the jelly beans in the nest.

Step 4: Enjoy your donut nests!

Made possible in part by Wilton.